

Mise En Place

“To Gather”

OUR WEBSITE IS HERE!!!
CACMiseEnPlace.com is finally up and running, featuring information such as, the newsletter archives and a subscription option, a photo gallery, contact information, job postings, culinary class schedules, a store where you can find all of the club items for sale and much more. Be sure to go and check it out!



2/14/22



Some good friends, handcrafted bowls made by our very own art students and warm soup brought this community together here at the Signal Peak Campus of CAC. Mise En Place had the honor to host Empty Bowls and provided housemade potato leak, rustic chicken noodle, zuppa toscana, and a white bean and spinach soup with some dinner rolls and various types of cakes. The culinary students of the club had one of the first opportunities to learn how to work together for an event and experience the connection food has with the community.

2/15/22



Our mission as a club is “... to bridge the gap between aspiring culinarians and industry chefs,” and the Mise En Place Culinary Showcase of Spring 2022 was the exact embodiment of that goal. The high school culinary students from Queen Creek High School came energetic and curious that morning and were first given the unique experience of industry Chef cooking demos. Chef Royer lavishly showed how to smoke different ingredients such as various types of cheeses and meats



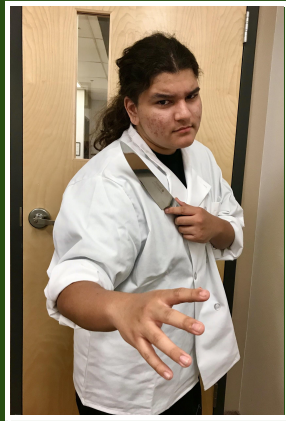
and assorted them on a charcuterie board along with fruits, caviar, truffle, marinades, and crackers. It was out of this culinary world! After, Chef Jordan presented how to form the classic California sushi roll with the instruction being full of poise and intricate detail, paying respect to the ancient art. At lunch time, Chef Blaise stylishly pulled up with his newly wrapped food truck, Pacific Rim Seafood and Sushi and gave the CAC culinary students the honor and opportunity to help cook and serve some delicious Hawaiian food in his food truck. To end it all off, Jack and Aidan competed in a Jr. Knife Fight rematch. Aidan prepared a pan seared chicken breast on top of a bell pepper, hedgehog mushroom, and potato hash, smothered with a cherimoya fruit and green chile jam cream sauce. Jack took the winning title with seared cinnamon spiced lamb chops with polenta, a dragon fruit prickly pear jalapeno jelly, cherimoya reduction with a side of sauteed dill hedgehog mushrooms. Thank you for all who were involved and for all the hard work! A historic event for the Mise En Place culinary club.



2/28/22



Student Highlight: **Geramyah Dagnino** (2nd year student)



1. What interested you in taking culinary courses? - During the pandemic lock down, I would cook breakfast for my mom before she would go to CAC. Then I started coming along with her and hanging around the kitchen with Chef Peden. After awhile I realized how supportive everyone was and wanted to stay and make a career out of culinary.
2. What was your favorite thing you learned in the program? - The bone marrow creme brulee ice cream we made for the culinary advisory board lunch-in.
3. What are your plans for the future? - My goal is to definitely end up in a high end restaurant but for the near future, become one of Chef's student workers.
4. What is your favorite recipe? - My Godfather, Jose's taco salad.

... Recipe

1 Lb ground beef, 1 can Pato Salsa, 1.5 tsp garlic salt, 1 tsp pepper, 1 bag of tortilla chips, 1 bag of cheese mix, and any toppings (sour cream, lettuce, tomatoes, etc.)

Cook ground beef and season with garlic salt and pepper. Drain off grease and add the can of Pato Salsa and let that simmer down until liquid is reduced. Then, using an oven pan, layer accordingly - tortilla chips, cheese, meat, cheese, tortilla chips, cheese, meat, cheese and repeat how ever many layers desired. Bake in the oven at 350 degrees F for 10-15 minutes. Serve and top with favorite toppings. Disfrutar!

Upcoming Events

- **Culinary and Club shirts for sale!** - \$25 each (available in white and grey) and now our Club logo T-Shirt in black.
- **CAC Mise En Place Luau** - The club's end-of-the-semester Hawaiian, summer bash. We have big, big plans in store! May, 2022.
- **Club Meeting** - April 6th at 6:00 pm, come to receive the latest updates and plans. There will be refreshments!



FaceBook - @CACMiseEnPlace Instagram - @cacmiseenplace Twitter - @CACMiseEnPlace
Reach out to us! - CACMiseEnPlace@gmail.com

